



Alacarte Dinner Menu

Availability from 5.30pm-8.00pm Monday –Sunday

Starters| Salads

Freshly Baked Bread & Butter	5.00
Garlic Bread *	9.00
Ciabatta bread garlic butter	
Ora King Salmon Salad	18.00
Cured Salmon Cucumber Greens Caviar Citrus	
One80ClassicCaesarSalad	Entrée 20.00
Cos lettuce Egg croutons bacon Anchovies	Main 25.00
Caesar dressing Parmesan Grilled chicken	
Chef's Soup of the Day *V	15.00
Served with warm freshly baked bread butter	
Shitake mushroom Gyozas Soy Chilli sauce *V	15.00
Spiced Fish Soft Taco	15.00
Salad lemon chipotle mayonnaise	

Side Dishes

Seasonal vegetables of the day	9.00
Garlic Naan	4.00
Garden salad vinaigrette dressing	7.00
Shoe string fries tomato sauce	9.00
Wedges With sour cream sweet chilli sauce	12.00

*Chefs Specials of the Day *

* Please let us know if you have any special dietary requirements

Mains

Angus Pure Fillet of Beef Wellington (Chef's Signature Dish) 45.00
 Wrapped in Mushroom Duxelle| Béarnaise|
 Ohakune carrot Puree| Truffle potato gratin| Glazed greens| Jus

One80 Signature Saoji Chicken Thali ** 29.00
 Spicy Maharashtrian Curry| saffron basmati pulao| Poppadum|
 Mango chutney| Raita| Pickle| Garlic Naan

Grass Fed Girls Nalli Nihari Lamb Shank *GF 29.00 (1) / 35(2)
 glazed greens |Gourmet potatoes | spiced Jus| Kumara wafers

Tempura Battered Fish & Chips *DF ** 29.00
 Fries |Tartare sauce| lemon| garden salad

Roast Mushroom| Pepper| Feta Filo *V 29.00
 Carrot puree| Glazed Greens

One80 Beef & Bacon Burger 23.00
 Beef Patty| Bacon | Cheese | pickles| Salad | Fries

Desserts- All \$13.00

Rose Petal Pistachio Bombe Alaska (Chef's Signature Dessert)

Pamu Deer Milk Brulee| Biscotti| Poached pear

Warm Apple Tart Fine| Vanilla Bean Ice cream

Trio of Handcrafted Gourmet Ice creams & Sorbet **
 Please ask your wait staff for today's flavours

Award Winning Local Cheeses (Selection of 3 cheeses) 35.00
 One80 Cheese Board| crackers| Individual Cheese 15 Each